

FROM THE LAND

350g Yearling Rib-Eye	\$38
250g Porterhouse	\$32
1.2kg Tomahawk	\$85
pre-order required, enquire for details	

All steaks cooked to your liking and served with brocollini, Dutch carrots, chat potatoes and your choice of sauce gravy, diane, pepper, mushroom, red wine jus Gluten free available on request





Grain fed Angus Pure cattle are raised in the lush grazing regions of Southern Australia, and are antibiotic and hormone growth free. Angus Pure beef promises an eating experience that is healthy, flavoursome and tender, with cuts graded for quality using Meat Standards Australia grading (MSA).

FROM THE SEA

Crispy Skinned Atlantic Salmon Fillet [GF]......\$31

herb mashed potato, pepperonata, sautéed greens, fried capers

Shark Bay Chilli Crab Linguine**\$28** garlic, herbs, spring onion, white wine & tomato sugo, fried capers

Australian Salt & Pepper Squid\$24 house made tartare, lemon wedge, garden salad with chips

Coopers Pale Ale Battered Barramundi Fillets ... \$24

house made tartare, lemon wedge, garden salad with chips

GRAZE

Salumi Board

A selection of cured meats accompanied with pickled goods and produce, refer to specials board for more details Cheese Board for Two...... POA

Selection of three artisan cheeses with accompaniments, refer to specials board for details



STARTERS

Bowl of Chips with aioli	\$7
Bowl of Wedges with sour cream, sweet chilli	\$9
Garlic, Herb & Parmesan Pizza Bread	\$9
Duo of Dips chef's selection, toasted pita bread	\$10
Australian Calamari Fritti aioli, lemon wedge	\$11

THE CLASSICS

Chicken Breast or Beef Schnitzel\$22 garden salad with chips, your choice of sauce gravy, diane, pepper, mushroom

Additional side of sauce or gravy	\$2
Parmigiana - Leg ham, napolitana, cheese	\$4
Kilpatrick - Bacon, kilpatrick sauce, cheese	\$4

Eggplant Parmigiana\$	21
napolitana, cheese, garden salad with chips	

Herb-Crumbed Lambs Fry\$19 creamy herb mashed potato, bacon, caramelised onion gravy

Basil Pesto Linguine.......\$23 garlic, herbs, red onion, cherry tomatoes, zucchini, eggplant, parmesan, pine nuts

FROM THE GARDEN

Classic Caesar Salad......\$20 cos, parmesan, croutons, bacon, poached egg, white anchovies

Quinoa Salad [Vegan] [GF]\$19 baby spinach, quinoa, cherry tomato, red onion, pumpkin, corn, almonds, preserved lemon oil dressing, balsamic glaze

Add chicken your dish	\$4
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Southern Fried Chicken Strips chipotle aioli.......\$12 Goat Cheese Arancini napolitana, parmesan......\$12 Japanese Crumbed Prawns tartare, lemon wedge\$12 Ortiz Anchovies toasted ciabatta\$16

BURGERS & WRAPS

Chargrilled Chicken Wrap\$16 bacon, aioli, sweet chilli, salad leaves, red onion with chips
Chargrilled Steak Wrap\$16 sirloin, chipotle aioli, tomato, cheese, salad leaves with chips
Classic B.L.T\$16 aioli, chargrilled bacon, cos, tomato with chips
Cornflake Crumbed Chicken Burger\$20 chipotle aioli, tomato, corn, cos with chips
Seven Stars Beef Burger\$20 chipotle aioli, bacon, pimento cheese, slaw with chips
Gluten-Free Bun & Crisps\$2.50

Roast Vegetable Stack	[Vegan] [GF]	\$22
zucchini, eggplant, field r	mushroom, pumpkin, capsicum	
quinoa, napolitana, almor	nds, garden salad	

Side bowl of Garden Salad	\$8
Side bowl of Vegetables	\$8
Side bowl of Chat Potatoes	\$8

SWEET TOOTH

Baileys & Scorched Almond Ice Cream [GF]	\$12
brandy snap basket, berry compote, strawberry	

Warm Chocolate Brownie\$12 vanilla bean ice cream, berry compote, strawberry

Carrot Cake [Vegan]\$1	2
coconut caramel, candied walnuts, strawberry	

Affogato [GF]\$15 vanilla bean ice cream, shot of Frangelico or Baileys

FOOD ALLERGIES & OTHER DIETARY NEEDS CAN BE CATERED FOR, PLEASE DISCUSS YOUR REQUIREMENTS WITH STAFF - WHILST ALL DUE CARE WILL BE TAKEN, ALLERGENS SUCH AS NUTS, GLUTEN & LACTOSE CAN BE PRESENT IN COMMERCIAL KITCHEN ENVIRONMENTS THUS WE CANNOT GUARANTEE THERE ARE NONE PRESENT

